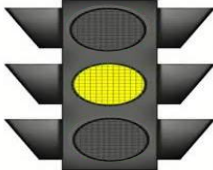
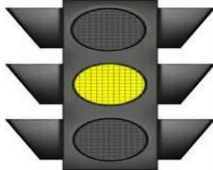


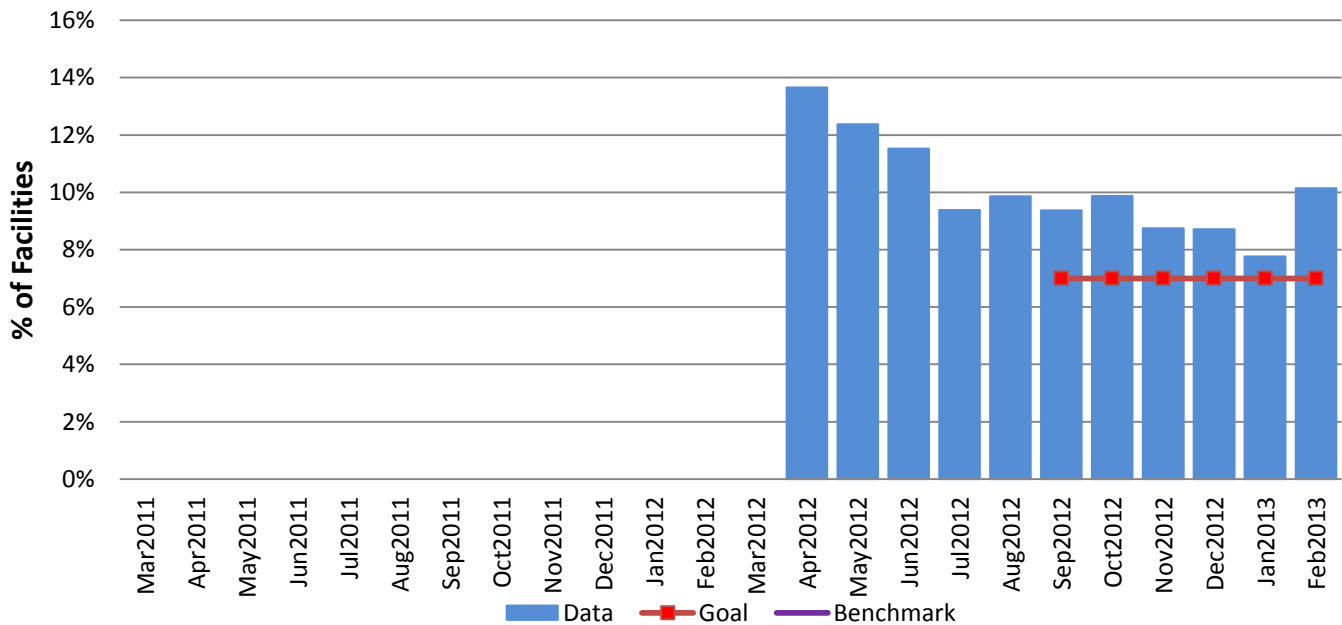
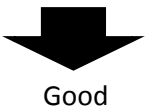
# Environmental Health: % Facilities Not Inspected (Food Hygiene)

## Public Health & Wellness

3/25/2013

Measurement method		Why measure?		What is our goal?	
The percent of permitted Food Service facilities that did not receive the minimum number of required inspections in the last 12 months		To ensure that permitted facilities are compliant with Federal, State, and Local regulations		Reduce the % of permitted facilities that did not receive the required number of inspections to less than 7%	
How are we doing?					
Mar2012-Feb2013 Average Goal	Mar2012-Feb2013 Monthly Average		Feb2013 Goal	Feb2013	
7%	10%		7%	10%	
% of Facilities	% of Facilities		% of Facilities	% of Facilities	
Note: Raw data supporting this chart will be available on the open data portal in the future. <a href="http://portal.louisvilleky.gov/service/data">http://portal.louisvilleky.gov/service/data</a>				Performance Stoplight Key	
				Red Light = Off Goal Yellow Light = Approaching Goal Green Light = Meets Goal No Lights = No Goal/No Data	

## Environmental Health: % Facilities Not Inspected (Food Hygiene)



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